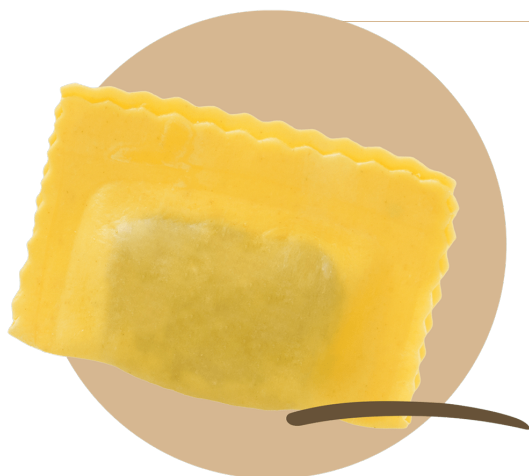




● A15



## Tortelli with wild boar



4-5'

COOKING TIME



3kg €



120g

SERVING



18

MONTH AT -18°C

### Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

### Ingredients (filling)

Braised wild boar meat 82%, (wild boar, tomato pulp, onion, celery, carrots, sunflower oil, wine, salt, garlic, sage, bay leaves, rosemary, juniper berries, pepper), breadcrumbs, potatoes, Parmigiano Reggiano DOP, cheese.

### Average nutritional values per 100 g

Energy kJ 979 – Energy kcal 232 – Fats g 4,1 of which saturated fats g 1,2 – Carbohydrates g 28,4 of which sugars g 1,4 – Fibres g 5,5 – Proteins g 17,7 – Salt g 1,15

### Data Sheet



+/- 15g

FOR PIECES

%

25

PORTION YIELD AFTER  
COOKING

%

49

PERCENTAGE OF FILLING

